

RADIO CALL SIGN

Carnival Victory

03/09/2003

CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE	
		<u>MAIN GALLEY - DISHWASHING / POTWASHING</u>				
1	26*	SOME CLEANED PLATES WERE FOUND THAT STILL HAD SMALL AMOUNTS OF FOOD SOIL ON THEM. SEVERAL POTS WITH FOOD SOIL ON THEM WERE STORED WITH THE CLEANED ITEMS.				ALL PLATES WERE CLEANED AND SANITIZED – CLEANING PROCEDURES REINFORCED
		<u>MAIN GALLEY - DISHWASHING</u>				
2	22	VERIFY THE ACCURACY OF THE THERMOMETERS ON THE DISHWASHING MACHINES. TEN-DEGREE DIFFERENCE WAS NOTED ON ONE THERMOMETER AND THE ACTUAL WATER TEMPERATURE.				THERMOMETERS HAVE BEEN CALIBRATED AND SOME OF THEM REPLACED
		<u>MAIN GALLEY - BEVERAGE DISPENSING</u>				
3	21	SEAM BETWEEN HOUSING AND PLASTIC PROFILE STRIP IN FRONT OF BULK MILK DISPENSER WAS NOT TIGHT ALLOWING WATER AND OLD MILK RESIDUE TO SEEP BEHIND THE PROFILE STRIP.				PLASTIC PROFILE STRIP HAVE BEEN REPLACED AND ADJUSTED.
		<u>MAIN GALLEY - HOT GALLEY / GENERAL</u>				
4	33	SOME STAINLESS STEEL PROFILE STRIPS ON BUCKHEADS AND BETWEEN BULKHEAD AND ADJACENT EQUIPMENT WERE LOOSE OR MISSING MAKING SURFACE DIFFICULT TO CLEAN.				IT WILL BE COORECTED AS SOON AS STAINLESS STILL TECH. ARRIVES ONBOARD.
		<u>PROVISIONS</u>				
5	33	DECK TILE IN WALK-IN COOLER WAS BROKEN AND MISSING. [UNDER REPAIR AT TIME OF INSPECTION]				TILES WERE REPLACED.
6	19	HEAVY CONDENSATE WAS NOTED ON DECKHEAD OF ONE FREEZER. DRIPPING CONDENSATE HAD DAMAGED SEVERAL OUTER FOOD CARTONS. 1/8" OF FROZEN CONDENSATE WAS NOTED IN A PLASTIC BIN OF FROZEN FOODS, WHICH WAS DISCARDED.				FREEZER WAS CLEANED PROPERLY. LOADING, STORAGE AND CLEANING PROCEDURES WERE REVISED AND NEW PROCEDURES HAVE BEEN REINFORCED
7	26*	SEVERAL PLASTIC FOOD BINS HAD SMALL AMOUNTS OF OLD FOOD RESIDUE IN THEM.				CORRECTED DURING INSPECTION. TRAINING WITH THE CREW IN REGARDS WITH THE WAREWASHING PROCEDURES HAVE BEEN IMPLEMENTED AND ENFORCED.
		<u>GARBAGE ROOM</u>				
8	08	TWO HOSES WERE CONNECTED TO THE WATER SYSTEM NEAR THE HANDWASHING SINK WITHOUT BACKFLOW PREVENTERS. VERIFY THAT THIS PARTICULAR WATER SUPPLY IS POTABLE OR TECHNICAL WATER.				COMPREHENSIVE CROSS CONECTION PLAN AND DITAIL LIST WERE REINSPECTED – BACKFLOW PREVENTORS INSTALED.
		<u>CREW MESS</u>				

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE	
9	28	SPOONS WERE BEING DISPENSED WITH FOOD CONTACT SURFACE UP IN THE CREW SERVICE LINE.				CORRECTED DURING INSPECTION. CREW RETRAINED AND INFORMED ABOUT THE COMPANY PROCEDURE
		<u>LIDO - STARBOARD COFFEE STATION</u>				
10	36	THE LIGHTING IN THIS AREA WAS INSUFFICIENT. SPOTLIGHTS WERE THE ONLY LIGHTING PROVIDED IN THIS AREA.				THE LIGHTHING WAS RECHECKED AND BULBS WERE REPLACED.
		<u>LIDO - CHINESE AREA</u>				
11	21	A GAP WAS NOTED BETWEEN THE FLAT TOP GRILL AND DRAIN TROUGH.				IT WILL BE COORECTED AS SOON AS STAINLESS STILL TECH. ARRIVES ONBOARD
		<u>LIDO - BUFFET PANTRY</u>				
12	33	MISSING AND RECESSED GROUT WAS NOTED IN THE WALK-IN REFRIGERATOR.				ALL TILES AND GROUTING HAS BEEN REINSPECTED AND OLD GROUT WAS REPLACED WITH NEW ONE.
13	20	SOFT SEALANT WAS USED ON THE BACKPLATE OF THE MEAT SLICER.				
14	26*	A WIRE WHISK THAT WAS SOILED WAS STORED AS CLEAN.				CORRECTED DURING INSPECTION. CREW INFORMED OF CORRECT WAREWASHING PROCEDURE
		<u>LIDO - DELI</u>				
15	20	THE HARD SEALANT ON THE BACKPLATE OF THE MEAT SLICER WAS MISSING IN SOME AREAS, LEAVING GAPS.				REPLACED WITH HARD WHICH IS NSF APPROVED
16	26*	THE GAP ON THE BACKPLATE OF THE MEAT SLICER WAS SOILED WITH FOOD RESIDUE.				CORRECTED DURING INSPECTION. CREW INFORMED OF CORRECT EQUIPMENT CLEANING PROCEDURE
		<u>LOBBY BAR</u>				
17	28	CLEAN DRINKING GLASSES WERE STORED IN AN UNDER-COUNTER REFRIGERATOR ON TOP OF THE BEER KEG. THE GLASSES WERE INVERTED SO THAT THE MOUTH CONTACT PORTION OF THE GLASS WAS IN CONTACT WITH THE BEER KEG.				CORRECTED DURING INSPECTION. TRANING HAS BEEN INFORCED AND CREW INFORMED AGAINST STORING EQUIPMENT OVER UNSANITIZED ITEMS.
		<u>LOBBY BAR PANTRY</u>				
18	26*	SIX GLASSES THAT WERE SOILED WERE STORED AS CLEAN.				CORRECTED DURING INSPECTION. CREW INFORMED OF PROPER CLEANING AND STORAGE PROCEDURES
		<u>POOL BAR PANTRY</u>				
19	20	AN ICE SCOOP WAS STORED IN THE ICE MACHINE IN DIRECT CONTACT WITH THE ICE.				CORRECTED DURING INSPECTION. NEW TRANING FOR THE CREW HAVE BEEN IMPALEMENTED AND VSP PROCEDURES HAS BEEN ENFORCED.
20	19	A STIRRER USED FOR STIRRING DRINKS WAS STORED ON TOP OF THE DRINK CONTAINER.				CORRECTED DURING INSPECTION. CRW INFORMED OF CORRECT STORAGE

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE	PROCEDURES.
		<u>WALK-IN REFRIGERATORS GENERAL</u>				
21	33	THE SEAL ALONG THE BOTTOM OF THE DOOR OF THE WALK-IN REFRIGERATORS IN THE CENTER LIDO GALLEY, THE LIDO PANTRY ONE, AND THE CASINO BAR PANTRY WAS CRACKED AND HEAVILY SOILED WITH MILDEW. THE MILDEW WAS ALSO SOILING THE DECK IN FRONT OF THE WALK-IN DOORS.				IT WAS CORRECTED DURING INSPECTION AND CLEANING PROCEDURES WERE ENFORCED.
		<u>CORRECTIVE ACTION STATEMENT</u>				
22	***** *	<p>IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.</p> <p>PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV</p> <p>USE EMAIL MESSAGE SUBJECT LINE: CARNIVAL VICTORY - CAS - 3/9/03.</p>				